

Rosé, from Laurent Mabileau *Rosé Folichon*



You can drink wine any day of the year, but in the case of rosés, they make better summer wines than winter wines.

The Rosé Folichon is produced as a wine from France and labelled under the Laurent Mabileau brand.

The desire of Maison Mabileau is to offer a very digestible wine, without any "headache" to appreciate it in all circumstances.

The techniques used for several years now respect the practice of High Environmental Value agriculture: ploughing of the vines, grassing, absence of insecticides by means of traps known as "sexually confused", leaf removal, sorting of the harvest in the vineyard and in the cellar,...

Wine from France is not contradictory with quality wine, it is in a spirit of freedom to create a good unconventional "vine juice" that Laurent MABILEAU has chosen for this wine, to free himself from a too restrictive label, and to widen his know-how with the intention of "delighting your taste buds again and again"!

Tasting notes

« Rosé Folichon » is very light in colour intensity and with a pastel appearance.

With good definition, this wine oscillates between complex white flowers (honeysuckle, jasmine), fruit (peach, melon) and a hint of citrus (grapefruit).

A model of balance between sugar, acidity and expression, it is a thirst-quenching wine of great elegance.

Ageing

We love rosé for its fruity taste and freshness. It is therefore important to know how to get the best out of it and to keep it for a maximum of 2 years flat in the cellar, away from the light.

Service

« Rosé Folichon » can be served at the beginning of the meal, as an aperitif or during the main meal.

It is the perfect accompaniment to fish but also to meat: cold meats, grilled meats, poultry, pork, veal, rabbit, beef...

We recommend serving it cold between 9°C and 10°